



City of Bloomington

Utilities Department

Grease Interceptor Maintenance Procedure

Grease Interceptor (GI) Maintenance must be conducted a minimum of every ninety (90) days **or** more frequently if the unit has accumulated waste, both floatable and settleable, accounting for 25% of its wetted depth, as measured from the static water level to the interior tank bottom. The grease interceptor shall be filled with clean tap water upon completion of maintenance. The floating grease, liquids, sludge, and scrapings from the interceptor must all be removed. Under no circumstances may the waste hauler reintroduce the removed water or materials into the City's sewer system, other than at approved disposal stations. Flushing an interceptor with hot water, or the use of chemicals or other agents to dissolve or emulsify grease and allow it to flow into the wastewater treatment system, is prohibited.

Since the Food Service Establishment (FSE) is the generator of the grease waste and is liable for the condition of their pretreatment device(s), the owner of the establishment or his designee should witness all cleaning/maintenance activities to verify that the grease interceptor is being properly cleaned and maintained.

Steps for Proper GI Maintenance (Cleaning):

1.	Pump all grease and other floating material from the top of the interceptor. The interceptor may need to be agitated slightly to loosen the grease layer.
2.	Insert the vacuum tube all the way to the bottom of the interceptor to remove all settled solids.
3.	Vacuum water out of the interceptor.
4.	Clean the sides and bottom of the interceptor. Make sure the interceptor is completely clean. All water from the device must be removed.
5.	Check that the sanitary T's on the inlet and outlet sides of the interceptor are not clogged, loose, missing, or damaged. If so, fix immediately.
6.	Make sure any baffles are secure and in place.
7.	Inspect the interceptor for any cracks or defects.
8.	Check that lids are securely and properly seated after completion of maintenance.
9.	Provide a receipt or other documentation to the facility owner for their records and submit a copy to CU within 14 days of cleaning.

If you have any questions contact the Pretreatment Program Inspector at 812-349-3934.